

HAWTHORN GRILL

HAPPY HOUR MENU

4PM-6PM, DAILY

CAESAR SALAD 10
grana padano, garlic croutons,
house-made dressing

CRISPY CAULIFLOWER 10 GF, V
black garlic aioli

SPINACH & ARTICHOKE DIP 14
boursin cheese, feta,
baby spinach, pita chips

WHISKEY GLAZED WINGS 15
carrots, celery
yogurt ranch dressing, chives

ITALIAN MEATBALLS 15
marinara sauce, parmesan cheese,
basil, grilled crostini

***THE BURGER** 16
butter lettuce, tomato, crispy shallot,
aged cheddar, brioche bun, fries
extra patty 5 | split charge 5

TRUFFLE FRIES 8
grana padano, tomato ketchup

GF=Gluten Free; V=Vegetarian

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illnesses,
especially if you have certain medical conditions

SIGNATURE COCKTAILS

 **BOHEMIAN RHAPSODY** 9
ketel one grapefruit & rose, cointreau, lime, orange

SPICY PIÑARITA 8
jalapeño infused tequila, cointreau, pineapple, lime

BLOOD ORANGE MULE 9
blood orange vodka, fresh sour, ginger beer

BARREL AGED OLD FASHIONED 12
maker's mark, spiced maple syrup, bitters

PEARFECTION 8
absolut pear, st. germaine, brown sugar syrup

SUMMERLIN'S SANGRIA 9
red or white

Well cocktails starting at \$8
+ \$4 for martinis

WINE

Clos du Bois Merlot	7
Columbia Crest Cabernet	9
Villa Maria Sauvignon Blanc	9
Fleur De Prairie Rosè	7
Canyon Road Chardonnay	7
Wycliff Sparkling	7

\$5 DRAFT BEER
tenaya creek pilsner | lagunitas ipa | modelo
atomic duck ipa | bad beat "I♥NV" amber

\$6 DOMESTIC BOTTLED BEER
budweiser | coors light | miller lite
michelob ultra | blue moon

\$7 IMPORTED BOTTLED BEER
corona | heineken | guinness | stella

